The Home Cook Book

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Pickles

PICCADILLY: One peck green tomatoes, eight onions, six cucumbers, one cup of salt, eight peppers, one bunch of celery, one cup sugar, one tablespoon cloves, one tablespoon mustard seed, one tablespoon allspice. Chop tomatoes coarse, put salt over this and let stand over night, then drain off; chop onions and peppers, then add tomatoes to this, add sugar, mustard seed, cloves, spices, cucumbers and celery. Cover this with vinegar; cook until tender. —Mrs. J. J. Robinson.

PICKLE: One head of cabbage, salt in layers, three tablespoons salt to each layer, slice one-half dozen onions the same way, one-half tablespoon of salt over these. Let stand in salt 24 hours, separately; squeeze out well, mix one tablespoon of mustard, eight of tumeric. To these add two tablespoons of melted butter, stir in vinegar to make a paste, three tablespoons of white mustard seed, two teaspoons of celery seed, three pods of red pepper, two cups of sugar, enough vinegar to cover all when mixed. Ready for use as soon as made.

PEPPER MANGOES: Use full developed sweet bell peppers; cut out stem end, also seed; push stem end down into pepper, over this pour hot soda water, to keep their color; then boil peppers a few minutes in alum water; then plunge into cool, salty water, and let stand over night; stuff next morning with chow-chow pickles. Pack in stone jars and pour over them boiling sweet vinegar. (Spiced)—Mrs. L. L. Torbert.

MUSTARD PICKLES: One large cabbage, two quarts of cucumbers, two large onions, two large tomatoes, two green peppers. Chop and soak 24 hours in salt water, strain and

boil in clear, cold water a few minutes, then squeeze out. Dressing—One-half pound mustard, three cups of sugar, one cup flour, two tablespoons of tumeric, one gallon vinegar. Put three quarts vinegar on stove to boil, use the other quart to mix other ingredients; stir this batter into the boiling vinegar until it is a thick cream. Pour over the chopped vegetables; it is then ready for immediate use.

GREEN TOMATO PICKLES: Two gallons of green tomatoes sliced without peeling, and twelve good sized onions also sliced; stew until tender, then add two quarts of vinegar, one quart sugar, two tablespoons salt, two teaspoons each ground mustard, black pepper, spice and cloves. After all this is mixed good and has become hot through and through, take up and put away in jars.—Mrs. Hampton Black.

Miscellaneous

POTATO CONES: Mash the potatoes very soft with a little hot milk and butter; beat in two eggs, return to the sauce pan and stir until smoking hot. Then let this mixture get quite cool and mold by pressing with a hot egg cup, and turning out each cone upon an earthen dish. Set in oven and brown, glazing with butter just before taking dish out. Serve this on platter garnished with parsley.—Mrs. W. T. Hollingsworth.

CREAM OYSTERS WITH CELERY: One tablespoon of butter, one cup of cream, one tablespoon of flour, one pint of large oysters, one small bunch of celery cut fine. Melt but do not brown butter, add flour and stir until smooth; pour in cream and stir good, add salt and pepper to taste; put in oysters and cook until curled edges form. Just before oysters are ready to take up, put in celery and stir. Serve on crisp toast.—Mrs. Hampton Black.

CHEESE SOUFFLE: One cup of milk, one cup grated cheese, four eggs; beat eggs separately, add milk and cheese

to yolks, and just before cooking add whites, beaten to a stiff froth. Cook twenty minutes in hot oven.—Mrs. F. T. Appleby.

RED RICE: One pint of rice, cover an inch with cold water, cook dry; one can of tomatoes and five slices of breakfast bacon, cook tomatoes and bacon together until dry, then mix with rice and set on back of stove uncovered to dry out.—Miss Martha Porterfield.

GREEN CORN FRITTERS: To one pint of grated corn pulp add salt, pepper and sugar to taste, two eggs and enough sifted cracker crumbs to hold the mixture together; add one teaspoon of baking powder with crumbs; drop the mixture from a tablespoon into hot fat; fry to a delicate brown. Serve with tomatoes or catsup.—Miss Mamie Andrews.

FISH BALLS: Two cups shredded cold fish, two cups cold mashed Irish potatoes, two eggs well beaten, pepper and salt to taste, add a little flour and make into balls; fry in hot lard.—Mrs. L. L. Torbert.

EGGPLANT FRITTERS: Mash one boiled eggplant, removing all the seeds possible, rub in two or three tablespoons of flour, good dash of salt and pepper, one egg; beat to the consistency of fritter batter; drop by spoonful into hot lard. Fry brown and eat with tomato catsup.—Miss Mamie Andrews.

MUSHROOM STUFFING: Peel one-quarter pound fresh mushrooms and cut off stems, beat two tablespoons butter in stewpan, put in mushrooms, with a little mace and cayenne, and simmer until tender, then drain on a sieve and when cold chop fine; add one cup of sifted bread crumbs, slightly seasoned with cayenne, nutmeg and salt, piece of butter and yolks of two eggs, with enough gravy from stew pan to make the whole of proper consistency. Stuffing for fowls.—Miss Lillian Brock.

CREAMED BRAINS: Soak calve's brains in cold water for one hour, changing twice and adding to last water a little vinegar and salt, tie brains in cheese cloth and put in boiling water with one bay leaf and a few cloves; cook 20 minutes, dry and blanche in cold water; heat in double boiler one cup cream, blend thoroughly, one tablespoon of butter with level tablespoon of floor, and stir in two tablespoons of cold cream or milk; pour hot cream over blended flour and butter; return to stove and cook 15 minutes. Add brains and one teaspoon of salt.—Miss Lillian Brock.

CHEESE BALLS: Roll one-half lb. cheese until smooth, add dash of red pepper, just enough cream to mould into small balls, place the half of an English walnut on top of each ball. Serve on lettuce leaves. Splendid with after dinner coffee.—Miss Marie Brock.

STUFFED BEEFSTEAK: One and one-half pints of bread crumbs, tablespoons of butter, one small onion, one large teaspoon of salt, one-half teaspoon of pepper, milk to moisten. Use round steak, chop very fine, and lay on rolling board, spread a few bits of butter; salt and pepper this. Now spread stuffing over this and roll up very tight, tie it good with string, then put one tablespoon of lard in pot, let it get hot and roast same as pot roast. When done take strings off and slice cross-ways; use any kind of nice sauce. This can be baked, too, if you like.—Mrs. Torbert.

TARTAR SAUCE: Yolks of two eggs beaten in a gill of salad oil, one tablespoon of good vinegar, one tablespoon mustard, one teaspoon of sour cucumber pickle, cut up fine with pepper and salt. Beat all together and serve with cold meats or fried fish.—Mrs. J. T. Heflin.

TOMATO SAUCE: Two tablespoon of butter, two tablespoons flour, one cup of strained tomatoes, slice of onion, one teaspoon salt, one teaspoon pepper, two cloves; melt butter, add flour, tomato, onion, salt, pepper and cloves. Let simmer 15 minutes; strain and serve.—Mrs. H. Pate.

SALMON LOAF: Mince one can of salmon, add one cup of stale bread crumbs, two beaten eggs, one-half cup of milk; season to taste with salt and pepper, parsley and lemon juice. Shape and bake for 30 minutes; serve hot with white sauce.—Miss Mamie Andrews.

WHITE SAUCE: In a granite pan melt and mix one teaspoon each of butter and flour, one teaspoon salt, add gradually one cup of hot water, milk or cream; stir until smoothe. Nice for asparagus.—Mrs. W. B. Wood.

ASPARAGUS WITH PIMENTOES: Canned or fresh asparagus may be used. Boil in the usual way of fresh, and while still warm immerse in vinegar one hour. If canned, cover with vinegar, let stand an hour; then set on ice and put about six stalks of asparagus with strips of pimento placed across each end as if tied. Place this on lettuce leaf with spoonful of dressing on side of each plate.

BEEF LOAF: One lb. of lean beef, one-half pint bread crumbs, one teaspoon salt, one teaspoon pepper, one egg; grind meat fine, add the crumbs, salt, pepper and egg; mix well, form into roll about three inches thick, wrap roll in pieces of greased brown paper. Put in pan and add cup of boiling water and cook three-fourths of an hour, basting over paper occasionally. Remove paper and serve with tomato sauce hot or cold.—Mrs. H. Pate.

BEEF LOAF: One and a half lbs. of steak, one lb. of pork, two teaspoon salt, one teaspoon pepper, one and a half tablespoon of sage, four eggs, three-fourths cup sweet milk; grind meat, not too fine, put in mixing bowl, add pepper, salt, sage and eggs; work this good, then add cracker crumbs enough to make meat stick together, then milk and more cracker crumbs. Form this into an oblong roll, put in baking pan with cup of luke warm water; on top of your loaf sprinkle cracker crumbs and dots of butter. Cook in slow oven at first, then gradually heat your oven; cook for two hours. During this time baste with warm but-

ter and water. Garnish with parsley or lettuce and cold sliced eggs.—Mrs. Hampton Black.

Breads

BOSTON BROWN BREAD: One cup meal, one cup graham flour, one cup buttermilk, scant, one cup black molasses, one level teaspoon soda stirred into buttermilk, one teaspoon of lard. Grease lb. size coffee cans and bake with top on. Add raisins if liked.—Mrs. W. P. Dickinson.

WAFFLES: Four eggs beaten separately, two teaspoons of butter, two cups sweet milk, three cups of flour, one spoon sugar, two teaspoons baking powder, dash of salt.—Mrs. Chas. Schuessler.

FRENCH TOAST: Cut rather thick slices of bread and dip in sweet milk, then into beaten egg and fry in butter. Serve at once.—Mrs. C. S. Moon.

BEATEN BISCUITS: One quart of sifted flour, one tablespoon of lard, one teaspoon of salt. Work lard well in flour add ice cold water just colored with sweet milk.—Mrs. F. T. Appleby.

BOSTON BROWN BREAD: Two cups graham flour, one cup corn meal, one and a half teaspoon of soda, one teaspoon of salt, three-fourths cup molasses, one pint buttermilk. Grease four of the lb. baking powder cans, fill half full of this mixture, place in a bucket of boiling water and let steam two hours. Lid to bucket must be tight and be sure that water boils the entire time. Slice and serve hot with butter.—Mrs. H. Pate.

BREAD STICKS: One egg, two cups butter milk, one scant teaspoon of soda, one-half teaspoon salt, two and a half cups of meal after sifted, a piece of butter melted and beat in slowly. Beat well and bake quick in hot, greased bread stick irons.—Mrs. Welch.

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NUT BREAD: One egg, one and a half cups milk, one cup sugar, beat all together; four cups flour, four level teaspoons baking powder, one teaspoon salt; let stand 20 minutes; add one and a half cups nuts. Bake like cake.—Miss Mamie Andrews.

BEATEN BISCUIT: Two heaping tablespoons of lard, cream until very light; one pint of flour, one teaspoon of salt, six tablespoons of ice water; beat faithfully 10 minutes by the clock on a marble slab.—Mrs. Janie Scarborough.

NUT BREAD: One egg, well beaten, two cups sweet milk, two cups graham flour, two cups white flour, one cup seeded raisins, one cup sugar, one cup chopped nuts, four teaspoons of baking powder, two teaspoons salt; to the milk, sugar and egg, stir in the other ingredients. Bake about one hour, and let set in stove 20 miuutes to harden. Do not bake in too hot an oven.—Mrs. C. L. McNamee.

WAFFLES: Two eggs well beaten, one tablespoon lard, one teaspoon salt, two teaspoons baking powder, two cups sour milk, one teaspoon soda dissolved into milk. Flour to make a stiff batter, bake in hot, well greased irons; serve at once.—Mrs. L. D. Fargason.

TWIN MOUNTAIN MUFFINS: Cream one-third cup of butter, add one-fourth cup of sugar, one-fourth teaspoon salt, add one egg beaten light, three-fourths cup milk, two cups of sifted flour and four level teaspoons of baking powder. Bake in hot, greased gem pans about 20 minutes. —Miss Mamie Andrews.

TIMBLES: One cup sweet milk, one cup flour, two eggs, one-half teaspoon salt, mix flour and sweet milk, add eggs last, then beat well, but not too much; the flour and milk must be beaten to a smooth batter. Fry in deep fat. Rosettes can be made by this receipe.—Mrs. Hampton Black.

NUT BREAD: Two eggs, one cup sugar, one and a half cup sweet milk, one-half teaspoon salt, four cups of sifted

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flour, one cup of English walnuts, four teaspoons of baking powder. Beat eggs together, add sugar, milk, flour, salt and baking powder, last add slightly chopped nuts; grease one lb. baking powder boxes, fill half full, let stand 20 minutes, then bake in moderate oven one hour. Slice when cold and spread with cream cheese. Serve with coffee.—Mrs. L. L. Torbert.

VERMICELLI TOAST: One and a half cup of milk, put on to boil; dissolve one-half cup flour in cold milk and stir into boiling milk; season with a large lump of butter and salt and cook until thick. Boil four eggs and mash separately, put the whites into this sauce; spread on toast which has been evenly trimmed and sprinkle yellows of eggs over this. Makes a pretty tea dish.—Mrs. J. S. Dowdell.

BISCUIT: One teaspoon baking powder, one-half teaspoon soda dissolved in one cup of sour milk, one-third cup water, one tablespoon lard, one teaspoon salt, flour to make a soft dough; cut out and bake in quick oven.—Mrs. L. D. Fargason.

SALLY LUNN MUFFINS: One quart flour, three-fourths pint sweet milk, two eggs, butter size of an egg, two tablespoons of sugar, one teaspoon of soda and two of cream of tartar. Bake 20 minutes.—Mrs. C. W. Griffin.

BUCKWHEAT CAKES: Mix one pint buckwheat and two cups buttermilk at night, place in kitchen until morning, add one egg, one tablespoon melted butter, one teaspoon soda and a little salt, one tablespoon syrup. Do not beat too hard. (Fine.)

CHEESE STRAWS: Two cups of grated cheese, two cups of flour sifted, one heaping tablespoon lard or butter, one teaspoon of salt, one-fourth teaspoon of red pepper; make into a stiff dough with sweet milk and water mixed and ice cold. Roll thin, cut into straws and bake quickly.—Mrs. Sallie Grace.

FAYAL BISCUIT: Three eggs, three cups of flour, one cup of sweet milk, one tablespoon of sugar, butter the size of an egg, a little salt, two full teaspoons of cream of tartar, one scant teaspoon of soda.

CREAM MUFFINS: Three eggs beaten separately, add to yolks one-half pint of sweet cream well beaten, one-half pint of flour, one-half teaspoon of soda, one teaspoon of cream of tarter. Stir in the whites and bake in moderate oven. (Fine.)

Custards

LEMON, BANANA OR JELLY CUSTARD: Three eggs beaten well, two yellows and one whole egg beaten together with one cup of sugar, juice of one lemon, also grated rind, one teaspoon corn starch, cook until this begins to thicken, stirring all the while, then put on pastry and bake. Beat the two whites stiff, add two tablespoons of sugar; put on top and brown. For banana or jelly, put slices of banana or jelly under yellow before baking.—Mrs. Lee Griffin.

SYRUP CUSTARD: One cup syrup, boil thick, let cool; beat two eggs separately, adding one tablespoon of sugar to yolks; mix all and add one teaspoon butter; line pie plate with good pastry and pour in. Bake in moderate oven.

THREE STORY CUSTARD: Six eggs, two cups sugar, two tablespoons butter; beat the yellows and sugar well, add butter and half cup rich cream, two tablespoons of flour; make a rich pastry with lard, salt and ice water; flavor with vanilla and nutmeg. Put crust in stove and let it get half done; take any stiff jelly and slice thin, put on crust, then the yellows and bake until set. Then put on whites.—Mrs. L. S. Schuessler.

CHOCOLATE CUSTARD PIE: To four level tablespoons of chocolate add one and a half pints boiling water, and boil 15 minutes. Beat the yolks of three eggs, six heaping tablespoons of sugar, one tablespoon of butter, three of flour,

pinch of salt and one-half pint cold sweet milk together; then add the boiling chocolate, stir all well together and let cook until it thickens, stirring frequently; use double boiler. Bake a bottom crust and pour in this mixture; beat the whites with one-half cup of sugar; put over fire and brown. Two pies.—Mrs. C. S. Moon.

PIE CRUSTS: Two tablespoons of lard worked into one cup of flour, three tablespoons of cold water and a pinch of salt. This makes two pie crusts.—Mrs. W. D. Gaines.

BUTTER MILK CUSTARD: Three eggs, one-half cup of butter, one cup of sugar, three tablespoons of fresh buttermilk; use whites for meringue. This makes one custard.—Mrs. W. J. Ratchford.

SYRUP CUSTARD: Three eggs, one cup each of sugar and syrup, two tablespoons of flour, one heaping teaspoon of butter, a little grated nutmeg.—Mrs. Charles Griffin.

POTATO CUSTARD: Six eggs beaten separately, two cups of sugar, one-half cup butter, one cup sweet milk, small cup of potato; flavor with cinnamon; cream butter with potato, then yolks, sugar, milk, folding in whites last. Two custards.—Mrs. T. E. Stanley.

CUP CUSTARD: Beat two eggs and yellows of four more with eight tablespoons of sugar, then add one quart of rich milk; fill cups two-thirds full, set in large pan of water and steam until set. Let cool and cover with jam or jelly, then cover with meringue made of four whites and four spoons of sugar.—Mrs. L. S. Schuessler.

CHOCOLATE PIE: Three egg yolks, one and a quarter cups of sugar, cream together; add two heaping tablespoons corn starch, butter size of an egg, one-half cup of grated chocolate, add slowly two cups boiling water, one teaspoon vanilla. Place on stove and cook until thick, stirring constantly; put in pie shells previously baked and add a meringue

of the whites, or put whipped cream on before serving.—Mrs. Barrow.

MINCE MEAT PIE: Two lbs. beef, two lbs. raisins, one lb. suet, four lbs. apples, one lb. currants, one-half lb. citron, juice of two lemons, juice of two oranges and about two cups of water the beef was boiled in; then put in cloves, cinnamon, nutmeg and a little salt, also about one pint of rum to preserve it. Cider, grape juice or sherry can be used.

CHOCOLATE CUSTARD: Three eggs beaten separately, one cup sugar, a good size piece of butter, one-half cup milk, one tablespoon of meal, one-quarter cup of cocoa; flavor with vanila. Use whites in custard and not on top.—Mrs. T. E. Stanley.

RINGO CUSTARDS: Seven eggs, one lb. sugar, one-quarter lb. butter, two tablespoons flour; mix butter with one-half lb. sugar, yellows of eggs and flour well; beat whites well and add one-half lb. sugar. Flavor and put on top when set. Two tablespoons of cream added improves this, and one tablespoon of flour.—Mrs. L. S. Schuessler.

PINEAPPLE PIE: Two cups sugar, four eggs, one cup water, two ounces butter, one can pineapple, one tablespoon corn starch; beat eggs, sugar, butter and corn starch well together, then stir in water and pineapple chopped in very small pieces. Two pies.

CHOCOLATE PIE: One-half cup grated chocolate put into a pan with one cup of hot water, butter the size of an egg, one tablespoon of vanilla, one cup sugar, yolks of two eggs, two tablespoons of corn starch dissolved in a little water; mix well and cook until thick, stirring constantly. Pour into pie shells and let cool. For meringue use whites of two eggs beaten stiff with two tablespoons of sugar, then brown. —Mrs. W. P. Dickinson.

COCONUT CUSTARD: One box of shredded coconut, three eggs, sweeten to taste. For meringue use whites of

two of the eggs. Put in pie crust and bake quickly.—Mrs. Hampton Black.

LEMON CUSTARD: Juice of two lemons, four eggs, tablespoon cracker crumbs; use three whites for meringue. Just before putting this into crusts, pour one tablespoon of boiling water over cracker crumbs and mix. Use two tablespoons of sugar to one white for meringue.—Miss Lillian Brock.

CHOCOLATE CUSTARD: Line two pie pans with rich crust, bake; when cold fill with the following: Four eggs, two ounces of chocolate grated, one-half pint of sugar, one quart milk, one-half teaspoon of vanilla; cook in double boiler until thick; beat the whites into two tablespoons of sugar, one tablespoon chocolate. Spread on top and let brown.—Mrs. George Slaughter.

PUFF PASTE: One lb. flour, three-fourths lb. butter, the yolk of one egg, chop half of butter in the flour, then add the beaten yolk and as much ice water as is needed to work all into the dough; roll out thin, spread some of the butter, fold closely, buttered side in, and re-roll; repeat until butter is all used up. Keep in cool place until you are ready to use it.—(Fine.)

NUT AND RAISIN PUDDING: Whites of six eggs, one cup of sugar, one cup of English walnuts, one cup of raisins; mix all together after soaking nuts and raisins in sherry wine about one hour before. Serve with whipped cream.—Very rich.

Fancy Deserts

ICE CREAM: Prepare one-half gallon of plain junket ice cream, (directions on junket package for this), flavor with one tablespoon of vanilla and four tablespoons maraschino cherry juice.—Mrs. N. D. Denson.

SLICED CHARLOTTE: Whip one pint of cream until stiff, add the well beaten whites of four or five eggs; sweeten

to taste and flavor with sherry; dissolve one-half package of gelatine in two-thirds cup of water, before adding gelatine divide in three parts, coloring one pink, one chocolate, leaving one white; mold and slice.—Mrs. Q. P. Siler.

BLACKBERRY NECTAR: Twelve lbs. berries, two quarts boiling water, five ounces tartaric acid, dissolve in the water; put in a jar and let stand 48 hours; put in a sack and let drip. To every pint of juice add one and a half lb. sugar. Bottle and tie with a cloth. Keep in cool place.—Mrs. Charles Schuessler.

SHERBERT: Make one-half gallon of strong lemonade, chill good, then add a pint of rich milk and the whites of two eggs beaten stiff.—Mrs. W. D. Gaines.

STRAWBERRY COCKTAIL: Use individual punch glasses; into each one slice five or six strawberries, cover with the juice of an orange; sprinkle with powdered sugar, and at the last moment add a tablespoon of shaved ice.—Mrs. J. Thos. Heflin.

FROZEN MACAROON PUDDING: Whip whites of three eggs to a stiff froth, put one-half cup sugar and one-half cup of water in small pan; cook slowly until when dropped in cold water will form a ball; now pour hot syrup on the beaten whites and be sure to beat good all the time until stiff. Flavor with vanilla, and when cold fold in the pint of stiff whipped cream and one cup of macaroons. Mold and pack in ice or freeze.—Mrs. L. L. Torbert.

APPLE SNOW: Take smooth, tart apple sauce and beat to a cream; sweeten, and to every large cupful add the beaten white of one egg. Beat all together until it is light, and flavor with lemon.—Mrs. C. S. Moon.

TUTI-FRUITI CREAM: One pint of milk, let come to a boil, beat whites of three eggs, one tablespoon of sugar to each egg; add this to the hot milk; when cool add one quart of cream, put nuts and raisins as many as you like; flavor

with sherry wine; add maraschino cherries to this.—Mrs. Hampton Black.

SOUFFLE PUDDING: Rub three tablespoons of butter to a cream, add three tablespoons of flour, pour over gradually two cups of hot milk, and cook in a double boiler until thick, stirring often; separate the whites and yolks of six eggs; set the whites away in a cool place, beat the yolks and add three tablespoons of sugar, also add this to the milk and set it away to cool; half an hour before serving beat the whites stiff and add them lightly to the rest of the pudding. Bake in a buttered pan in a moderate oven and serve immediately with sherry wine sauce.—Mrs. J. A. Hines.

JELLIED PRUNES: Stew about two dozen large prunes, and when cold remove the stones; take the same number of almonds, blanch and brown a little and put one in each prune; take one-half cup of gelatine and pour over just enough cold water to cover; heat the juice the prunes were boiled in and add water to make a pint. Pour boiling hot over the gelatine; add one-half cup sugar and juice of three lemons, strain and pour over prunes.—Mrs. L. S. Schuessler.

LEMON PUDDING: One cup of milk, two cups of sugar, three egg yolks, butter the size of an English walnut, one lemon, rind and juice, one tablespoon of flour, cream egg and sugar and flour and lemon, thin with milk, and bake. Beat white of an egg with two tablespoons of sugar to one egg, and put on top and flavor with lemon, if you like; if not, use chocolate.—Miss Claudie Veazey.

STRAWBERRY SNOW: Stewed strawberries will do. Beat the whites of three eggs to a stiff froth, then slowly beat in four tablespoons of crushed stewed berries. Fresh fruit crushed and sweetened will not give as rich flavor, but may be improved by adding a few drops of lemon.—Mrs. J. T. Heflin.

CARAMEL PUDDING: Put one pint of milk in a double boiler, melt one-half cup of sugar brown and add four tablespoons of boiling water; allow the mixture to boil for a moment and add to milk. Take from fire and add one teaspoon of vanilla; when cool, not cold, stir in hastily four eggs, thoroughly beaten with two tablespoons of sugar. Stand in a pan of boiling water and bake in the oven until jelly-like. Serve cold with whipped cream.—Miss Mamie Andrews.

WHITE CHARLOTTE: Six eggs, whites, one box Knox gelatine, two cups sugar, one quart sweet cream, one lemon; to gelatine pour one cup cold water, let stand awhile, then one pint boiling water, stirring thoroughly until dissolved, then add juice of lemon, also the sugar; beat in eggs and cream, whipped cream, stirring frequently until congealed. —Mrs. N. D. Denson.

CARAMEL ICE CREAM: One quart of pure cream, one-half lb. sugar, one tablespoon of vanilla, one pint of milk; put four extra ounces of sugar in pan and stir over fire until it melts, turns brown and boils; have ready the pint of milk, boiling, mix browned sugar with this, stir over fire one minute and set aside to cool; when cool add sugar, cream and vanilla; mix well and freeze.

GRATED POTATO PUDDING: One pint sugar, one-half pint of molasses, one-half cup butter, one pint sweet potatoes grated; mix well, add sweet milk enough to make quite thin, season with orange peel, beaten fine and add a little ginger; after it is mixed add to this three well beaten eggs. Bake in very slow oven; allow to candy.

OAT MEAL MACAROONS: Two tablespoons of butter, two eggs beaten separately, one cup sugar, three cups of rolled oats, one and a half teaspoons baking powder, one-half teaspoon salt, one-half teaspoon each of lemon and vanilla; drop mixture from teaspoon on buttered tins. Bake in moderate oven until brown.—Mrs. W. T. Hollingsworth.

CHARLOTTE: One quart of rich cream, sweeten, sherry wine to taste, whip cream until stiff, beat the whites of seven eggs to a stiff froth, dissolve one-quarter box Knox gelatine in a small quantity of cold water; add and beat until stiff. Set aside until congealed.—Mrs. George Slaughter.

MARGUERITES: Put two dozen small crackers in oven to crisp, cook one cup of white sugar with one-half cup of water to a syrup; when the syrup will string add to it the stiffly beaten white of an egg; beat until the mixture begins to cool, then add a teaspoon of chopped nuts, pecans; chopped raisins may be used instead. Spread quickly on crackers.—Mrs. J. T. Heflin.

RAISIN BALLS: Put one lb. raisins through food chopper, weigh and take a scant one-third of the weight of granulated sugar; work this into a paste, using a few drops of strained honey, if necessary, to bind; mold with fingers into small balls; take each one on a fork, and dip in unsweetened chocolate. Lay away on waxed paper until firm.

RAISIN SOUFFLE: Steam a generous one-half cup of seeded raisins until they are plump and soft, then chop fine; to the whites of four eggs add a dash of salt, beat until frothy; add one-fourth teaspoon of sifted cream of tarter, and whip steadily until very stiff. To the raisins add three tablespoons powdered sugar, 10 drops of vanilla, mix very light with whipped eggs; turn quickly into buttered dish, dust thickly with powdered sugar. Bake in hot oven for 20 minutes.—Mrs. H. Black.

STUFFED BANANAS: Remove a strip of the peeling of a large banana and take out part of the pulp; fill the space with pieces of sweet oranges finely chopped, nuts and seeded raisins. Place each banana on crisp lettuce leaves, and cover opening with whipped cream.

Eggs

BUTTERED EGGS AND OYSTERS: Three eggs, twelve oysters, one tablespoon of cream, one tablespoon butter, salt and pepper; beat eggs until frothy, then add milk and seasoning; melt butter in small pan, pour in egg mixture and stir over a slow fire. When just beginning to thicken put in oysters and cook to a soft creamy mass.—Mrs. Bob Burton.

BAKED EGGS IN TOMATOES: Cut top from tomatoes, remove some of the pulp, set in buttered ramakin, sprinkle salt and pepper over this; drop one egg in this cavity, sprinkle more salt and pepper, place melted butter on top of egg and tomato. Bake in moderate oven until firm. Good.

EGG OMELET (Good): Six eggs well beaten, one cup of sweet milk, two level teaspoons of flour, one tablespoon melted butter, salt; have pan hot and well greased with butter, pour in omelet and bake in oven about 20 minutes. The omelet should never be allowed to brown.

BON-BON EGGS: Break into a greased pan 12 eggs, crumb butter over the top, salt and pepper; pour over this a cup of boiling sweet milk, set in oven for 10 minutes. Serve on heated dish at once.—Mrs. N. A. Wheeler.

SCALLOPED EGGS: Twelve hard boiled eggs, three tablespoons of butter, two cups white sauce, one teaspoon of salt, one-half cup bread crumbs, one-fourth teaspoon pepper, one teaspoon parsley; slice eggs, mix bread crumbs and melted butter, add seasoning and parsley; in a baking dish put a layer of crumbs and a layer of eggs until filled, then pour over this a white sauce (flour and water and milk), having a layer of crumbs on top. Bake 10 minutes.—Mrs. Hattie Harris.

SHIRRED EGGS: Six eggs, one tablespoon butter or Snow Drift, three tablespoons of cream, salt and pepper; rub a shallow baking dish with butter or Snow Drift, melt

one tablespoon of butter, drop the eggs one at a time from a saucer, taking care not to break the yolks; pour over them the cream, dust with salt and pepper, and bake in a moderate oven until the whites are set.

SHIRRED EGGS WITH CHEESE: Twelve eggs, one lb. grated cheese, two tablespoons butter, salt and pepper; mix cheese, melted butter, salt and pepper together; put one tablespoon of mixture into each individual dish, break eggs carefully into each dish, cover with mixture and bake a few minutes.

DROPPED EGGS: Boiling salted water, two eggs, buttered toast; have boiling water in shallow pan; put eggs in and let them stay until yellow is set. Remove and serve on dry toast.

EGGS WITH GREEN PEPPERS: Six eggs beaten with one-fourth cup of cream, two tablespoons butter, two tablespoons grated cheese, four finely minced green peppers, one tablespoon tomato catsup; cook all ingredients except eggs and cream for two minutes, then add eggs and stir until thick. Serve on toast or crackers.—Miss Hattie Mae Heard.

DEVILED EGGS: Boil six eggs, remove shells while warm, cut each egg half in two and take out yolks; mash yolks well, add two teaspoons Wesson oil and level teaspoon of french mustard; rub to a smooth paste; add to this two tablespoons of grated ham, salt and pepper; mix well. Fill whites of eggs with this mixture and serve on lettuce leaves with French dressing.—Mrs. H. D. Driver.

Cakes

LANE CAKE: Whites of eight eggs, one cup of butter, one cup of sweet milk, two cups of sugar, three cups of flour, two even teaspoons of baking powder, one teaspoon vanilla. Filling: Beat well together yolks of eight eggs, one-half cup butter, one cup sugar, one heaping teaspoon of corn starch,

one cup of raisins, one cup of English walnuts, one wine glass of brandy, one teaspoon of vanilla. Cook in double boiler until thick, then fill cake.—Mrs. E. B. Welch.

ANGEL'S FOOD CAKE: Whites of 11 eggs, one and a half tumblers of granulated sugar, one tumbler of flour, one teaspoon of vanilla, one teaspoon of cream of tartar. Sift flour four times, then add cream of tarter and sift again, (measure it before putting in cream of tartar), sift the sugar and measure it; beat the eggs to a stiff froth on a large platter; on this same platter add the sugar lightly, then the flour very gently, then the vanilla; do not stop beating until you put it in the pan to bake, then bake 40 minutes in a moderate oven. Don't open the door of oven until the cake has been in 15 minutes. Use pan that has never been greased. —Mrs. Charles Schuessler.

NUT CAKE: One lb. flour, one lb. sugar, one-half lb. butter; six eggs, one teaspoon baking powder, one grated nutmeg, one and a half lbs. seeded raisins, one quart shelled pecans (three lb. in shells), one lb. almonds, one-half cup of wine, a little sweet milk. It is much better steamed.—Mrs. C. W. Griffin.

BLACKBERRY JAM CAKE: Six eggs, two cups sugar, one cup butter, four cups flour, two cups of jam, one teaspoon soda, one small cup of butter milk, one nutmeg, two teaspoons cinnamon, two teaspoons spice. Can be baked in layers or as a loaf cake.—Mrs. W. P. Dickinson.

WHITE SPONGE CAKE: Whites of ten eggs, one and a fourth cup sugar, one cup flour, one-half teaspoon of cream of tartar, flavor with vanilla; beat whites until a little foamy, add cream of tartar to eggs and beat until dry; add sugar, then fold in the flour and bake for 40 minutes in slow oven. —Mrs. L. L. Torbert.

NUT CAKE: Whites of 16 eggs, one lb. flour, one lb. sugar, one-half lb. butter, two lbs. raisins, two lbs. English

walnuts, three teaspoons cream of tartar sifted in flour, one teaspoon soda dissolved in a little milk (not quite half cup). Bake in layers; put together with cocoanut icing.—Mrs. Janie Scarborough.

CHOCOLATE CAKE: Cream one-half cup of butter add one cup of sugar, add one-fourth cup of cocoa, one teaspoon of cinnamon, one-half cup of water, the whites of three eggs, and one and a half cup of flour, sifted with three teaspoons of baking powder.—Miss Mamie Andrews.

MAHOGANY CAKE: Five eggs, two and a half cups of sugar, two cups flour, one cup butter, one-half cup Baker's chocolate (large size), three teaspoons vanilla, one-half teaspoon of soda dissolved in one tablespoon of hot water. Put that in three-fourths cup buttermilk. Put together with icing.—Mrs. W. P. Dickinson.

DIXIE WHITE CAKE: Whites of eight eggs, one-half cup of cottolene or three-fourths cup butter, one-half cup sweet milk, two and a half cups flour, two and a half teaspoons of baking powder. Sift flour once, measure and sift several times with baking powder, flavor and bake in layers. —Mrs. Janie Scarborough.

SPONGE CAKE: Four eggs, two cups sugar, one cup boiling water, two and a half cups flour, one teaspoon baking powder, one grated lemon. Beat yolks, add sugar together, adding water, then flour with baking powder in it, then whites.—Mrs. W. D. Gaines:

LEMON CHEESE FILLING: Yolks of six eggs beaten stiff, two cups of sugar, one-half cup of butter; mix well, then add beaten whites of four eggs, grated rind of one lemon and juice of three. Cook in double boiler.—Mrs. C. Germany.

CHARLOTTE FILLING: One pint sweet milk, three eggs, four tablespoons sugar; make into a custard, thicken

with corn starch; cook very stiff. When cold add one cup of blanched almonds cut fine, one cup of crystalized cherries and pineapple each; flavor with sherry wine.—Mrs. L. L. Torbert.

WHITE CARAMEL FILLING: Two and a half cups of sugar, one cup water, one-half cup butter, less if not convenient; cook until done; try some in saucer, cream it with spoon. When it is stiff, not too hard, pour this into the beaten whites of two eggs, flavor with vanilla, and cream until ready to spread on cake. Can use nuts if liked.

CAKE FILLING: Yolks of eight eggs, two cups sugar, one cup butter; cook until very stiff; stir all the time. Then add one cup each of walnuts and pecans, one-half cup coconut, one cup raisins; flavor with vanilla.

WHITE FRUIT CAKE: Whites of 16 eggs, one lb. of sugar, one lb. of flour, one-half lb. of butter, two lbs. raisins, two lbs. English walnuts, three teaspoons of cream of tartar sifted in flour, one tablespoon soda dissolved in a little milk, not quite one-half cup. Bake in layers; put together with coconut icing. – Miss Clara Jones.

FRUIT CAKE: One and a half lbs. flour, one and a half lbs. sugar, one lb. butter, twelve eggs, two lbs. raisins, two lbs. currants, one lb. citron, one lb. almonds, one teaspoon cinnamon, one teaspoon of spice, one nutmeg, one-half cup sugar, one-half cup brandy, one teaspoon soda.—Mrs. Tom Stanley.

"WHITE CAKE:" Whites of eight eggs, two cups sugar, one cup of butter, nearly four cups of flour, one cup sweet milk, two level teaspoons of Royal baking powder.—Mrs. W. B. Wood.

ICING (Fine): One cup sugar, one-fourth cup boiling water, one-fourth teaspoon cream of tartar, white of one egg, vanilla. Place in small pan and let boil eight minutes; do

not stir; then pour the beaten whites and beat for five minutes.—Mrs. L. L. Torbert.

WHITE CAKE IN LAYERS: Beat one-half cup butter to a cream, adding one and a half cups of sugar, add one cup of water, sift two and a half cups of flour with one teaspoon of baking powder, add this to mixture and beat five minutes, then fold in the well beaten whites of five eggs. Bake in three layers.—Mrs. C. S. Moon.

"CHOCOLATE FILLING": One and a half cups sugar, two eggs, two squares chocolate, one-fourth cup milk; cook in double boiler.—Mrs. John L. Jones.

"GINGER SNAPS": One egg, one cup of molasses, one cup sugar, one cup of lard and butter mixed, one-half cup boiling water, one level tablespoon of soda dissolved in water, one tablespoon of ginger, flour enough to mold rather soft; roll thin and bake in quick oven.—Mrs. W. J. Ratchford.

FILLED COOKIES: One cup sugar, three and a half cups flour, one-half cup of shortening, one teaspoon soda, one-half cup of milk, two teaspoons cream of tartar, one egg, one teaspoon vanilla; mix, roll thin. Put in buttered pans, place a teaspoon of filling on each, place another cookie on top and bake.

Filling: One cup chopped raisins, one-half cup water, one-half cup of sugar, one teaspoon flour; cook until thick, stirring carefully, as it burns easily.

POUND CAKE: The weight of twelve eggs in sugar, the weight of ten eggs in flour, the weight of nine eggs in butter; cream butter and sugar, add the well beaten yolks, flour, and last the well beaten whites of the eggs.—Mrs. Barrow.

DELICATE CAKE: Whites of six eggs, three cups of flour, two cups of sugar, one-half cup of butter, three-fourths

cup of sweet milk, one teaspoon of cream of tarter, one-half teaspoon of soda, flavor with lemon.—Mrs. J. J. Robinson.

WHITE CAKE: Nine eggs (whites), three cups of sugar, one cup of butter, five cups of flour, one cup of sweet milk or water, three scant teaspoons baking powder, one whole egg added to yolks makes a nice spice cake, with spices added.—Mrs. E. W. Willingham.

BLACK FRUIT CAKE: Two lbs. raisins, two lbs. currants, one lb. citron, one and a half lbs. flour, one and a half lbs. sugar, one lb. butter, 18 eggs, one nutmeg, one tablespoon cloves, one tablespoon spice, one tablespoon cinnamon, two teaspoons baking powder, one-half cup molasses, wine glass of brandy. Brown half of the sugar.—Mrs. C. W. Griffin.

MOCK FRUIT CAKE: Four eggs beaten separately, one cup butter, two cups sugar, one cup sweet milk, three cups flour, one teaspoon baking powder, box seeded raisins, cut fine and rubbed well in flour, two tablespoons cinnamon, one teaspoon cloves, one teaspoon spice. Bake in steam pan.—Mrs. W. D. Gaines.

POUND CAKE: Ten eggs, three cups sugar, one and a half cups butter, four cups flour, one-fourth teaspoon baking powder; cream butter and sugar, add an egg and a spoon of flour alternately until all are added. Baking powder last; beat well.—Mrs. E. W. Willingham.

BLACK FRUIT CAKE: One lb. of plain pound cake batter, two lbs. raisins, seeded, two lbs. picked currants, washed and dried before using, one-half lb. of citron, cut in small pieces. Season highly with nutmeg, cinnamon and a little cloves and allspice. After batter is made and the spices added, before putting in fruit, stir a teaspoon of soda in a saucer of molasses, stir this into the cake; stir fruit in quickly and bake.—Mrs. Roby Buckalew.

ONE EGG CAKE: One cup butter, one and a half cup sugar, three cups flour, one cup of sweet milk, one egg, two

teaspoons of baking powder. This is fine with sauce.—Miss Claudie Veazey.

SPICED GINGER CAKES: Two eggs, one-half cup sour milk, one pint molasses, one-half cup sugar, one-half cup butter, one-half cup lard, one tablespoon ginger, one teaspoon of cinnamon, one teaspoon allspice, one teaspoon cloves; mix one-half tablespoon soda beaten into the molasses. The eggs and sugar should be beaten together as for cake; the batter and lard put into the flour, mix into a soft dough, roll and bake in a quick oven.—Mrs. Jim Barrow.

CHRISTIE COOKIES: Two eggs, one cup sugar, one-half cup butter, four tablespoons of milk, two teaspoons baking powder. Flavor with vanilla and mix flour enough to make soft dough, roll thin and bake.—Mrs. Walter Ratchford.

TEA CAKES: Three eggs, one and a half cups sugar, one teaspoon soda, two teaspoons of cream of tartar, one-fourth cup of sweet milk, one-half cup lard, flour to make a soft dough. Put soda and cream of tartar in milk, flavor with nutmeg or vanilla, roll thin and bake quickly.—Mrs. E. W. Willingham.

GINGER CAKES: Two eggs, one cup molasses, one cup sugar, one cup butter, one tablespoon soda dissolved in tablespoon of vinegar, one tablespoon of ginger, one tablespoon of cinnamon, one teaspoon spice. Make stiff, roll thin and bake quickly.—Mrs. E. B. Welch.

PLAIN WAFERS: One teacup of flour, one teacup of sweet milk, a little salt.—Miss Clara Jones.

PEANUT COOKIES: One-half cup butter, one cup sugar, one-half cup milk, one egg, one pint flour, two teaspoons baking powder, one heaping cup of chopped peanuts.

GINGER DROP CAKE: Three eggs, one and a half cup brown sugar, one cup syrup, one tablespoon of soda dissolved in one cup boiling water, one cup lard, one and a

half cup flour, one tablespoon ginger. Drop on hot greased bread baker and bake quickly.—Mrs. E. W. Willingham.

DOUGHNUTS: One cup sugar, two eggs, three tablespoons melted butter, one-half nutmeg, four teaspoons baking powder, one cup sweet milk, flour enough to make soft dough, roll out and cut and fry in hot Snowdrift or Cottolene.—Mrs. W. B. Wood.

Salads and Dressings

SALAD AND DRESSING: One-half tablespoon salt, one teaspoon mustard, one and a half tablespoons sugar, few grains cayenne pepper, one-half tablespoon flour, yolks of two eggs, one and a half tablespoon butter, three-fourths cup milk, one-fourth cup vinegar. Mix the dry ingredients very thoroughly, add yolks of eggs, first beating them slightly, then the milk and vinegar. Cook in a double boiler very slowly until the mixture thickens.—Mrs. Carl Schuessler.

SALAD DRESSING: Yolks of two eggs, one tablespoon of sugar, heaping teaspoon flour, one teaspoon mustard, salt and pepper, butter size of an egg, one-half cup of vinegar. Cook until thick, and before using add a little whipped cream. Mrs. Jim Barrow.

DRESSING FOR FRUIT AND NUT SALAD: Put one-half cup of vinegar on to boil, have in a bowl yellow of one egg, two teaspoons of flour, one-fourth teaspoon mustard, one-half tablespoon sugar, butter size of a walnut. Pour slowly the hot vinegar over this, and when well mixed put back on stove to thicken, stirring constantly. Set aside to cool, and when ready to use beat white of one egg with three or four tablespoons of rich cream and mix.—Mrs. J. S. Dowdell.

FRENCH SALAD DRESSING: Mix one salt spoon of pepper with two of salt, add three tablespoons of olive oil, and one tablespoon of vinegar, one level teaspoon of onion if liked. When well mixed pour mixture over salad.—Mrs. W. P. Dickinson.

DREAM SALAD: One can of tomato soup, one can of pimentoes, one small onion and two dill pickles. To the can of soup, boiling hot, add one-half package of gelatine, dissolved in cup of cold water, mash the pimentoes, dill pickle and onion with a fork, and add the soup. Pour into a pan, and when cold slice and serve with oil dressing. This can also be used as a filling for sandwiches with dressing.—Mrs. Q. P. Siler.

CELERY SALAD: Pare and cut into inch dice the same amount of rich, tart apples and celery; add to the apples and celery one cup of English walnuts, and pour over all a rich mayonnaise dressing. Serve on lettuce leaves, or in tomato cups.

NUT SALAD: Equal parts of white grapes, apples, celery, blanched almonds, English walnuts. Do not put in apples until ready to serve. Use any good dressing over this when ready to serve.

CHIFFONADE SALAD: Take pulp of one large grape fruit, one small head of lettuce, one sweet red pepper, cut fine, and one fresh tomato cut in small pieces. Serve with French dressing in halves of a large grape fruit.

SHRIMP SALAD: Mix two cans of shrimp with one of French peas, which have been carefully drained, chill and just before serving add thick mayonnaise, and fill cucumber cups.

SHRIMP SALAD: One can of shrimp, four tart apples, two cups of nut meats, one bunch of celery. Cut shrimp, apples, nut meat and celery up, not too fine, season with salt and pepper; just before serving toss together with Wesson's oil dressing. Put on ice and chill.

WESSON'S OIL DRESSING: Yolk of one egg, three-fourths cup of oil, one teaspoon of salt, 1-2 teaspoon white vinegar and juice of one small lemon. Beat egg until it is thick and a light yellow, then begin dropping oil, beating

constantly. Fresh egg cannot be used unless it is ice cold.—Mrs. Hampton Black.

ONE, TWO SALAD: Free one grape fruit and two oranges from seed and membrane; cut into sections; skin and seed one cup of Malaga grapes; mix the fruit and add one-half cup of pecans, chopped fine. Arrange on bed of lettuce, and serve with French dressing.—Mrs. H. D. Driver.

CRAB SALAD: Meat from one dozen crabs, clean shells and put in cold water; prepare one bunch of celery, mix together in a bowl, sprinkle with salt and cayenne pepper, and stir lightly into it one cup of mayonnaise. To serve, dry crab shells, fill with salad, garnish with thin slices of lemon and parsley.—Miss Lillian Brock.

Candies

WELLESLY MARSHMALLOW FUDGE: Heat two cups granulated sugar and one cup of rich milk or cream, add two squares of Baker's chocolate, and boil until it hardens in cold water. Just before it is done add a small piece of butter, then begin to stir in marshmallows, crushing and beating them with a spoon; continue to stir in marshmallows after the fudge has been taken off the fire, until one-half lb. has been put in. Cool in sheets three-fourths of an inch thick, and cut in squares.—Mrs. Baker.

COCONUT CANDY: Whites of two eggs beaten with two tablespoons sugar, add grated coconut until it is stiff, mold into flat cakes and bake a light brown in buttered tins. —Mrs. Lee Griffin.

FRENCH CANDY: One pint of confectioner's sugar worked to a stiff dough, with the whites of two eggs; flavor, color and mold into any shape. Use crystalized cherries or nuts on top of each piece.—Mrs. Lee Griffin.

CHOCOLATE DROPS: Make like French candy, mold and roll in melted chocolate, then set away until dry.—Mrs. Lee Griffin.

CARAMEL CANDY: Put one cup sugar in a sauce pan, stir and melt, one and one-fourth cups of sweet milk in a little warm milk poured in quickly, two more cups of sugar stirred in, boil until nearly done, put in butter size of a walnut. Before pouring out add one teaspoon vanilla and three-fourths lb. of nuts. Beat until stiff enough to spread on slightly greased dish.—Miss Margaret Jemison.

WELLESLEY NOUGAT: Six cups granulated sugar, one and a half cups corn syrup, whites of three eggs, one cup nut meat, one-half cup raisins, one-fourth cup candied cherries, one-fourth cup coconut. Let sugar and syrup boil together until they hang from the end of the spoon; remove from fire and cool slightly; have ready the whites of three eggs beaten stiff, beat syrup with eggs until it sets and is creamy, then add other ingredients. Mix and pour into buttered tins and cut into squares.—Miss Lillian Brock.

DATE GLACE: Stone dates and stuff with peanut butter. To make glace, boil four ounces of sugar and one-half wine glass of water until syrup candies; after sugar is melted two or three pinches of cream of tartar are beaten in; dip dates with the aid of wooden tooth picks. Put on buttered plates to cool.—Miss Lillian Brock.

Sandwiches

MOSAIC SANDWICHES: Mash a small cream cheese, add two and a half tablespoons of peanut butter, and work until thoroughly blended, season highly with salt and pepper; cut three slices each of white and dark graham bread one-half inch thick; spread a slice of the white bread and place a slice of the graham upon it. Spread this with the mixture and place on it a slice of white bread. Repeat this process, beginning with a slice of graham bread. Put both piles in a cool place under a light weight, and let stand until butter is cold. Remove weight and cut each pile in three half-inch slices; spread two of these layers with prepared mixture, and

put together in such a way that a white block will alternate with a graham one, making a checker board appearance; wrap in a cheese cloth, and again place under a light weight in a cool place. To serve cut in slices.

HYDE PARK SANDWICH: Cut bread in one-fourth inch slices, spread one-half with pimento butter and shape with round cutter. Filling: Drain two canned pimentoes dry, between towels, and force through a puree strainer; work one-fourth cup of butter until creamy, add prepared pimentoes and season with salt.

RAISIN SANDWICH: Cut one box of seeded raisins up very fine, blanche two cups of almonds, cut fine; mix together well; whip one cup of cream, sweeten to taste; spread on bread as you would salad dressing, then put in mixture.

ONE-TWO-THREE SANDWICH: One can of pimentoes, one cup grated cheese, one small can of peanut butter. Cut pimentoes up fine, empty peanut butter into a saucer, mix well with lemon juice; mix together chopped pimentoes. grated cheese and peanut butter. Spread a good thick coating of Wesson's oil dressing on thin slices of bread, then put on a layer of mixture.—Mrs. Hampton Black.

NUT AND OLIVE SANDWICH: One bottle of stuffed olives chopped up fine, two cups of English walnuts cut up fine; mix with a good thick dressing made of Wesson's oil, and spread a layer of olives and nuts between nicely sliced bread.—Mrs. H. D. Driver.

SANDWICH: Make tomato salad in the usual way, and use it as a filling for sandwiches. A round slice of green pepper helps the looks, also taste.

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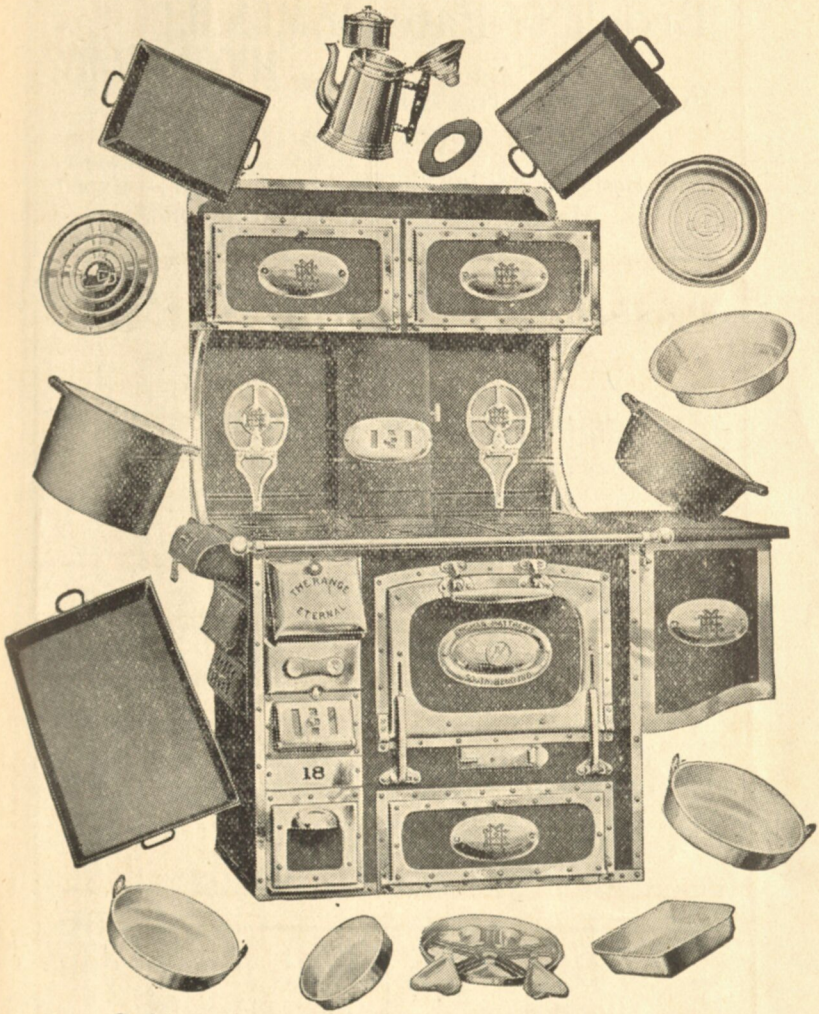

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(See other side for recipe.)

THREE
EGG ANGEL CAKE

Mix well and sift together four times 1 cup sugar, 1⅓ cups flour, ½ teaspoon cream of tartar, 3 level teaspoons Royal Baking Powder, and ⅓ teaspoon salt. Add ⅔ cup scalded milk very slowly, while still warm, beating continually; add 1 teaspoon almond or vanilla extract; mix well and fold in 3 egg whites which have been beaten until light. Turn into ungreased angel cake tin and bake in slow oven about 45 minutes. Remove from oven; invert pan and allow to stand until cold. For icing add ½ teaspoon butter to 2 tablespoons hot milk and gradually add 1½ cups confectioner's sugar; add ½ teaspoon vanilla and spread. (Use the yolks of the eggs for a Royal Sunshine Cake.)

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